

# BANQUET A

\$48 / \$52 person (min 4 pax)

**Mixed Entrée (prawn cutlet, spring roll & dim sim)**  
什錦炸盤 (吉列蝦,春卷,點心)

**Sauteed king prawns in satay sauce**  
沙爹蝦球

**Mongolian lamb**  
蒙古羊柳

**Battered chicken fillet with honey sauce**  
蜜糖雞球

**Sweet and sour pork chops**  
生炒排骨

**Stir-fried mixed seasonal vegetable**  
清炒什菜

**Traditional fried rice or steamed rice**  
楊州炒飯或絲苗白飯

# BANQUET B

\$58 / \$62 person (min 6 pax)

**Chicken sang choy bow**  
雞肉生菜包

**Sea salt and Szechuan pepper duo (white bait, squid)**  
椒鹽雙拼(白飯魚,鮮魷)

**Battered king prawns with honey sauce**  
蜜糖蝦球

**Diced beef fillet cubes with black pepper**  
黑椒牛柳粒

**Braised chicken fillet in satay sauce**  
沙爹雞球

**Lamb fillet in Japanese teriyaki sauce**  
日式照燒汁羊柳

**Stir-fried mixed seasonal vegetable**  
清炒什菜

**Traditional fried rice or steamed rice**  
楊州炒飯或絲苗白飯

# BANQUET C

\$68 / \$72 person (min 6 pax)

**Seafood sang choy bow**  
海鮮生菜包

**Minced beef and egg white soup**  
西湖牛肉羹

**King prawn (with shell) and vermicelli clay pot**  
粉絲大蝦碌煲

**Braised ling fish fillet with ginger and spring onion**  
薑蔥魚片

**Diced beef fillet cubes with honey and pepper sauce**  
蜜椒牛柳粒

**BBQ roast duck**  
明爐燒鴨

**Stir-fried mixed seasonal vegetable**  
清炒什菜

**Traditional fried rice or steamed rice**  
楊州炒飯或絲苗白飯

# BANQUET D

\$88 / \$92 person (min 6 pax)

**Signature seafood roll**  
酥炸海鮮卷

**Roast duck minced sang choy bow**  
鴨肉生菜包

**Steamed half shell scallop with vermicelli in XO sauce**  
XO粉絲蒸半殼帶子

**Singaporean lobster tail with fried bun**  
星洲龍蝦尾(炸銀絲卷)

**Diced beef fillet cubes with wasabi sauce**  
日式牛柳粒

**Peking style pork chop**  
京都排骨

**Double braised mushroom with seasonal vegetable**  
雙菇扒時菜

**Pineapple and diced chicken fried rice or steamed rice**  
鳳梨雞粒炒飯或絲苗白飯